

## The Pick 5



### Select 5 Items from the following list for \$14.50 p/p

- Hot and Spicy Corn Dip served with Tri Color Corn Chips
- Hot Crabmeat Dip with Pita Chips and French Bread
- Homemade Pimento Cheese Ring served with Gourmet Crackers and Flatbreads
- Mushrooms: Spinach with Cheese, or Chrizo Sausage with Rice, or Bacon with Herb Crumbs and Cheese
- Bruschetta: Tomato and Basil with Toasted Pinenuts, or Goat Cheese with Lemon Zest and Herb Mushrooms
- Crostini: Pesto Cream, with Shaved Smoked Ham and Roasted Red Peppers, Pesto with Artichokes and Olives, Herb Goat Cheese with Sun Dried Tomatoes and Walnuts, Roast Beef with Chive and Onion Cream Cheese.
- Homemade Salads: Dill Shrimp Salad, Ham Salad or Chicken Salad with Grapes and Pecans served in baked Fillo Shells or lettuce wraps
- Fresh Vegetable Display with Dip
- Seasonal Fresh Fruit Display with Yogurt Dip
- Smoked Turkey on yeast rolls with Cranberry Mayonnaise
- Wine and Garlic marinated Pork Tenderloin on Yeast Rolls
- Meatballs: Stroganoff Style, Bourbon Bar B Q, Sweet and Sour or Asian Plum Bar B Q
- Chicken Skewers with Dipping Sauce
- Assorted "2 Bite" Dessert Tray
- Spinach and Cheese "Quiche" Squares
- Herb Artichoke Bites
- Smoked Turkey on Yeast rolls with Cranberry Mayo
- Wine and Garlic marinated Pork Tenderloin on Yeast Rolls

### THE MINIS

- Mini Hot Browns
- Mini BLT's
- Mini Roast Beef with Cheddar on Rolls
- Chicken Salad or Pimento Cheese on Mini Croissants

## The Pick 6

Select 6 Items from the following list for \$18.50 p/p

### HOT APPETIZERS

- Kabobs: Chicken, Beef, Vegetable or Lamb served with complimentary sauces
- Pulled Pork served with Party Buns, Hot Sauce and Slaw
- Mustard and Rosemary Herb Crumb Lamb Lollipops
- \*Tarts: Sausage with Cheese (spicy or mild), Lamb with Feta and Pine Nuts, Spinach with Artichoke and Swiss Or Parmesan Cream with Red Onion and Olives
- Drunken Garlic Shrimp
- \*Coconut Shrimp with Dipping Sauce
- \*Seafood Toasts (shrimp with curry, herbs, water chestnuts and cheese)
- Scallops wrapped in Bacon
- Beef Brisket on Onion Buns
- Shaved Roast Beef with caramelized onion and horseradish cream on rolls
- Asparagus And Swiss Cheese Puffs or Gruyere Cheese Puffs
- Hot Crabmeat Dip (with or without Artichokes) served with Pita Chips and French bread
- Hot and Spicy Corn Dip served with Tri Color chips
- Hot Artichoke Dip

### THE MINIS

- Mini Crabcakes with Homemade Remoulade Sauce
- \*Mini Spinach Pies (spinach and feta cheese in fillo)
- \*Mini Hot Browns
- Mini Hot Pastrami on Rye with Swiss Slaw and Sauce
- Mini Hamburgers or Cheeseburgers with condiments
- Turkey on Mini Cranberry Muffins

### COLD APPETIZERS

- Beef Tenderloin on Homemade Yeast rolls with Horseradish and Henry Bain Sauce
- Country Ham on Homemade "2 bite" Biscuits
- \*Country Ham Salad in Baked Wonton Shells or Fillo Shells
- Bourbon Praline Glazed Pork Tenderloin on Rolls
- New Orleans Muffalettas (salami, mortadella, smoked ham and provolone on foccacia bread with Italian olive salad)
- Jumbo Shrimp with Cocktail Sauce or Chili-Lime Aioli
- Shrimp in a Creole Mustard Dill Sauce
- \* - Indicates good item for passed appetizers

### COLD APPETIZERS (continued)

- Shrimp Shooters served in shot glasses with cocktail sauce or spicy tomato juice
- \*Smoked Salmon on Pumpernickle with Crème Fraiche and Dill
- Side of Smoked Salmon served with Cream Cheese, Capers, Onion, Egg served with Bagel Slices
- Antipasti Platter with Fresh Blanched Asparagus, Red and Yellow Peppers, Grape Tomatoes and other seasonal vegetables, Olives, Salami with Grilled and Sliced Sausages
- Middle Eastern Platter with Hummus, Eggplant Dip, Peppers, Cucumber, Olives and Pita bread
- Sushi Platter California rolls, Spicy Tuna rolls, Vegetable rolls, Orange Rolls and Rainbow Rolls served with Wasabi, Ginger, Soy and Chopsticks
- Fresh Vegetable Display with 2 Dips
- Decorated tray of Fresh Blanched Asparagus served with Blue Cheese Dip (or dip of choice)
- Potato Salad "Bites" (red potatoes filled with potato salad and radish slice)
- Fresh Fruit Display with Yogurt Dip
- Endive Leaves filled with toasted almond red pepper spread
- Thai Style Pork Salad in Lettuce Wraps
- Spicy Chicken in Lettuce Wraps
- New Orleans Crab Salad in Endive Leaves
- \*Crostini: BLT with swiss cheese, Blue Cheese with pear, Hummus with pinenuts and sundried tomatoes, Gorgonzola with crasins, walnuts and honey, Curried Chicken Salad with cashews, Mashed pea with ham and gruyere cheese, Pesto with artichoke and shaved parmesan, or Pesto with Shrimp and Bacon.

**These are just a few of the many toppings available!**

### CHEESE SELECTIONS

- Blue Cheese and toasted Walnut Spread served with Apple and Pear Slices
- Baked Brie in Pastry drizzled with honey and walnuts
- Cheddar Cheese topped with chutney and bacon
- Goat Cheese Terrine layered with pesto, pine nuts and sundried tomatoes
- Gourmet Cheese Display (Morbrier, Manchego, Double Gloucester, Gruyere...)
- Figs in a Port Wine reduction sauce with olives and capers served over Goat Cheese
- Blue Cheese, Honey and Walnut "Spoons"

- Homemade Beer Cheese
- Warm Brie with Mango and Raspberry
- Grilled Gruyere and Black Forest Ham on Mini Rye Bread
- All cheese listings are served with appropriate crackers, breads, and chips**

# Food Stations

*A Great Way to be Creative with any food you Love*

**Pricing by station starts at \$5.50 per person**

Traditional Carving Station

Sushi Bar

The Ultimate Burger Bar

Create Your Own Salad Station

Seafood Station

Pasta Station

Gourmet Cheese Station with Nuts, Fresh Fruit, Dried Fruit, Italian Meats, Breads and Flatbread Crackers

Dessert/Sundae Station

South of the Border Station

Panini Station

Cheese Grits Bar with Peas, Bacon, Shaved Country Ham, Fried Corn, Shrimp Saute...

Pancake/Waffle Station



***"The attention to detail, the food and the staff were truly wonderful!"***

# Selma's Catering

a full service catering company



*More Dinner and Brunch Menus Available*  
[www.selmascatering.com](http://www.selmascatering.com)

Friendly, attentive staff trained in the art of service. Service staff and Bartenders will be responsible for set up, serving and cleanup of all food and bar areas.

Bartenders, Servers, and Service Staff are \$125.00 per server for 5 hours of service set up, event, and cleanup. Additional hours are charged at \$20.00 per server per hour.

We are fully licensed for all alcoholic beverages.

We are pleased to handle the rentals of all china, crystal, linens, tables, and chairs... everything needed for the event! Note that a 10 % handling fee will be added.

For Events at the Lyric Theater, an additional 15% will be added to food cost.

Disposable plates, cups, and napkins are \$2.25 per person

**All menu prices are per person.**

*We offer many customized cuisine options. Let us help you create the **perfect** menu for your event!*

# Selma's Catering

a full service catering company

**Selma Owens – Caterer**

859-971-2763

e-mail: [selmacooks@aol.com](mailto:selmacooks@aol.com)

[www.selmascatering.com](http://www.selmascatering.com)

**Engagement Parties • Brunches  
Bridal Luncheons • Showers  
Rehearsal Dinners • Grooms Dinner  
Receptions**



***"You made this day so special for all of us!"***

***"Every thank you note we received raved about the food..."***